

The Claims

What is claimed is:

- 5 1. A chocolate composition comprising an emulsifier component having a melting point from about 50 to 90°C and a hydrophilic lipophilic balance value from about 2 to 10.
2. The chocolate composition of claim 1, wherein the emulsifier component is
10 present in an amount of about 1 to 6 percent by weight of the confectionery product.
3. The chocolate composition of claim 1, wherein the emulsifier component comprises at least one of a diacetyltartaric acid ester of monoglycerides, sorbitan esters, mono- and diglycerides of vegetable oils, partially hydrogenated monoglycerides, fully
15 hydrogenated monoglycerides, or sugar esters.
4. The chocolate composition of claim 3, wherein the emulsifier component is a monoglyceride having a carbon side chain of at least 18 carbons.
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5. The chocolate composition of claim 4, wherein the emulsifier component comprises a monoglyceride having a carbon side chain of at least 20 carbons.
6. The chocolate composition of claim 1, wherein the emulsifier component
25 comprises a monoglyceride having a melting point of about 67°C obtained by distilling partially hydrolyzed vegetable oil.
7. The chocolate composition of claim 1, wherein the chocolate composition substantially maintains its structure up to a temperature of at least about 36°C.
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8. The chocolate composition of claim 1, wherein the chocolate composition substantially maintains its structure up to a temperature of at least about 45°C.

9. A method of manufacturing a chocolate composition that maintains its structure at elevated temperatures comprising:

combining the ingredients to make a chocolate;

adding to the chocolate an emulsifier component having a melting point from
5 about 50°C to 90°C and a hydrophilic-lipophilic balance value of about 2 to 10;

mixing the chocolate and emulsifier component to sufficiently distribute the emulsifier component throughout the chocolate and provide a chocolate composition that is a mixture of chocolate and emulsifier component;

warming the chocolate composition to a temperature sufficient to inhibit or
10 prevent the emulsifier component from crystallizing; and
allowing the mixture to cool and set to form a stable chocolate composition.

10. The method of claim 9, further comprising depositing the mixture into a mold at a temperature sufficient to prevent the emulsifier component from crystallizing, and
15 removing the mixture from the mold after the mixture cools.

11. The method of claim 9, wherein the emulsifier component is added in an amount from about 1 to 6 percent by weight of the chocolate composition.

20 12. The method of claim 9, wherein the mixing uniformly distributes the emulsifier component throughout the chocolate.

13. A food product comprising a liquid oil and an emulsifier component having a melting point from about 50 to 90°C and a hydrophilic-lipophilic balance value of about 2 to
25 10.

14. The food product of claim 13, wherein the liquid oil comprises palm oil, palm kernel oil, coconut oil, cocoa butter, babassu oil, milk fat, soybean oil, corn oil, canola oil, rapeseed oil, sesame oil, sunflower oil, safflower oil, peanut oil, oils resulting from the
30 fractionation or hydrogenation thereof, and mixtures thereof.

15. The food product of claim 13, wherein the ratio of liquid oil to emulsifier

component is about 10:2.

16. The food product of claim 13, wherein the emulsifier component comprises at least one of a diacetyltartaric acid ester of a monoglyceride, sorbitan ester, mono- or
5 diglycerides of a vegetable oil, a partially hydrogenated monoglyceride, a fully hydrogenated monoglyceride, or sugar ester.

17. The food product of claim 16, wherein the emulsifier component comprises a monoglyceride having a carbon side chain of at least 18 carbons.

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18. The food product of claim 13, wherein the liquid oil is present in an amount of about 10 to 60 weight percent of the food product and the emulsifier is present in an amount of about 0.5 to 15 weight percent of the liquid oil.

15 19. The food product of claim 13, wherein the food product comprises at least one of a creamer, dough, bouillon base, confectionery coating or center, or ice cream.

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